

Gelber Muskateller Rosenhügel

2019



The Muskateller (Muscat) grape variety was traditionally very popular in the Kamptal in the last few centuries, especially in order to lend liveliness and fragrance, along with its fine flavour, to the old “Gemischten Satz” - the field mix of grape varieties planted and harvested together. But it was also very popular as a delicious table grape.

This variety was planted fresh again at the Bründlmayer estate in 1997 after a break for a few decades. The small planted areas are in the Rosenhügel vineyard site.

After a short maceration, the grapes were gently pressed, fermented in small (1.200 – 2.500 liter) stainless steel tanks at 17 to 20° C and racked into big casks for further maturation

Tasting Note:

Intense aroma of wild roses, spicy at the same time, well matured fruit, exotic and stone fruit, cherries, openhearted, almost tropical; really juicy on the front palate, citrus, lively acid element with good structure and grip, builds up an enormous array of fruit, pineapple, lychee, creamy, candied lemon peel, fresh and lively, salty finale, persistent due to its structure.

ORIGIN & VINIFICATION

Region: Niederösterreich

Single Vineyard: Rosenhügel

Soil Type: Primary rock, Loess

Elevation: 260 – 340 m

Slope Face: SW

Harvest Date: 10. October 2019

Skin Contact: -

Ageing: big wooden casks

Bottling Date: April 2020

WINE DETAILS

Alcohol: 12.5 %vol.

Acidity: 6.4 g/l

Residual Sugar: dry

Serving Temperature: 8 – 10° C

Food Pairing: fish & seafood, salads, poultry, veal, pork, Asian Cuisine, cream cheese

Bottled in: 75cl